

Kathleen's Enchilada Recipe by Food Storage Moms

Ingredients:

1 pound of cooked chicken, shredded

10 ready-made flour tortillas (I cut them in pieces so they are easier to serve from the pan)

16 ounce can green enchilada sauce

1 pound of grated Monterey Jack cheese or grated Mozzarella cheese (save one cup to sprinkle over the finished casserole before cooking)

1 cup heavy cream

Combine the following ingredients:

1/3 cup honey

1 large lime, squeezed or 5 tablespoons lime juice

1 tablespoon chili powder

1 clove garlic chopped

Instructions:

Preheat the oven to 350 degrees. Combine the honey, lime juice, chili powder and garlic with the chicken and marinate it for a few hours or overnight. Spread half of the enchilada sauce in a greased 9-inch by 13-inch pan. Layer the cut pieces of tortillas, cheese, and chicken mixture. Mix the remaining enchilada sauce with the cream. Spread the mixture over the top of the casserole and sprinkle with the last cup of grated cheese. Bake at 350 degrees for 30 minutes or until brown.